

CHOCOLATE FLAVOR MANIPULATION

ABSTRACT

A process for manipulating the flavor of a single mass of chocolate by adding a flavor effective amount of a non-cocoa and/or milk/dairy flavor attribute to the chocolate mass wherein the flavor provides any of the following attributes: roasted, sweet, bitter, crumb, caramel, fruity, floral, biscuit, baked, bread, cereal, malty, astringent or praline.